

Stuffed Molasses-Brined Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Molasses Brine
3 1/2	cups	water
1/4	cup	kosher salt
3	tablespoons	dark brown sugar
2	tablespoons	molasses
1	cup	ice cubes
1/4	teaspoon	pure vanilla extract
4		bone-in-rib pork chops (1.5" thick) about 3 lbs total
1/2	pound	sage sausage
1/4	cup	fresh bread crumbs
		freshly ground black pepper
2	tablespoons	olive oil

Pour the water into a large bowl or plastic storage tub. Add the salt, brown sugar, molasses and vanilla. Stir until the salt and sugar dissolve. Stir in the ice cubes to chill the mixture to 45F or less. Add the pork chops, cover and refrigerate for 4-6 hours.

Preheat oven to 400

Remove the pork chops from brine and pat dry with paper towels.

Combine the sausage and bread crumbs.

Cut a pocket in each chop parallel to the cut surface and fill with the sausage mixture. Sprinkle both sides of chop with pepper.

In a large skillet, heat the olive oil over med-high heat. Add 2 chops and sear on both sides until golden brown, about 2 to 3 minutes per side. Remove and sear remaining chops in the same manner. Place the chops in a baking dish and bake in the preheated oven for 10 minutes. Turn the chops and cook for another 10 to 15 minutes or until the internal temperature of the sausage filling reaches 150F. Remove pan from oven, put chops on a platter and let rest for 10 minutes.